



FFMP (Instant Fat Filled Milk Powder) Specifications



FARMEL
dairy business

INSTANT FAT FILLED MILK POWDER

Fat Filled Milk Powder is a blend of skimmed milk and vegetable fat in a powdered form.

Fat Filled Milk Powder can be used as an economical alternative for whole milk powder, either dissolved in water or as an ingredient in various (industrial) applications. These include yoghurt (or similar applications like Lait caillé), UHT milk applications, desserts, bakery goods, chocolate, confectionary, cheese and ice cream. Consumer use include recombining with water to a milk drink as well as use in coffee and tea.

Options

- Standard with 24% protein, different levels of protein on request
- Option to instantize with lecithin
- Creamy/yellowish powder colour or more white powder colour
- Option to have added vitamin A & D
- Dietary certifications (Kosher/Halal)

Product characteristics

WPNI:	> 1,5 - <6.0 mg N/g SNF
Protein:	> 24% (different percentages on request)
Fat:	> 28%
Moisture:	< 3,5%

Suggested applications

Repack for consumer applications, reconstituted milk, fermented drink, yoghurt, desserts, cheese, ice cream, confectionary and bakery.

Ingredients

Our milkpowders originate from raw skimmed cowmilk that has been pasteurized and vegetable fat (palm). Minor components are sugar and lecithin.

Shelflife:

25Kg bags – > 1.5-2 years from production date if stored under the advised conditions (dry, dark, cool)



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